

CHOC-O-BANANAS



CLOUDY

MAKES: 6

INGREDIENTS:

- 3 bananas
- 6 Popsicle sticks
- 3 1.5-ounce chocolate bars
- 1 tablespoon nut topping, crispy rice, cereal, granola, or shredded coconut (optional)

DIRECTIONS:

1. Peel the bananas and remove any stringy fibers.
2. Cut them in half, width-wise, and push a Popsicle stick through the cut end of each half.
3. Cover them in plastic wrap and freeze for about three hours.
4. Place the chocolate bars in a microwave-

CHOC-O-BANANAS



CLOUDY

MAKES: 6

DIRECTIONS:

- proof bowl and cook on high for about 2 minutes, or until the chocolate melts (check after 1 minute).
5. Stir in the nuts, cereal, or coconut.
 6. Using a butter knife, spread the chocolate mixture over the frozen bananas to coat them completely.
 7. Roll them in more

CHOC-O-BANANAS



CLOUDY

MAKES: 6

DIRECTIONS:

- topping, but it can get messy!
8. Rest the pops on a plate covered with wax paper and freeze until ready to serve.
 9. These keep in the freezer for 1 to 2 weeks.



Some say that the inside of a banana peel makes a great shoeshine for patent leather shoes!